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Neatly arrange the pastry in the pan, then prick the base with a fork to stop any air bubbles forming. Stop the pastry from rising during baking by adding baking beans or dried pulses, like chickpeas, before trimming off any excess pastry and filling with a sweet or savoury mix. Video guide to blind baking pastry. 4. Crimping

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4. Make sure your chunks of butter are big and cold. Many pie recipes call for you to cut the butter into  $\frac{1}{4}$ " cubes. Instead, I start with sticks of butter and cut them into largish  $\frac{1}{2}$ " chunks.

A Pastry Chef's Extremely Detailed Guide to Your Best Pie Ever

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STEP 1. Rub the butter and lard into the flour with a pinch of salt using your fingertips or a food processor, then blend in 6 tbsp cold water to make a firm dough. Cut equally into 4, then chill for 20 mins.

STEP 2. Heat oven to 220C/fan 200C/gas 7. Mix together the filling ingredients with 1 tsp salt.

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To make it, drain 150 grams (  $\frac{1}{2}$  cup) quark and mix with 300 grams (approx. 2  $\frac{1}{2}$  cups) flour, 1 egg, 8 tablespoons vegetable oil, 4 tablespoons milk, 80 grams (  $\frac{1}{2}$  cup) sugar and 1 tablespoon baking powder in a stand mixer. Now you can knead in raisins, and even plait a braided loaf.

Guide to Types of Doughs and Batters I  
Kitchen Stories

Cook your steak. The matter of when, and

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how often, you should turn steak over is the source of much debate, but it all comes down to personal preference – more frequent flipping will cook the steak faster and leave more moisture within the meat, while less frequent flipping will give it a more rendered crust.

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